oneQ

SMART OUTDOOR COOKING

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CONTENT

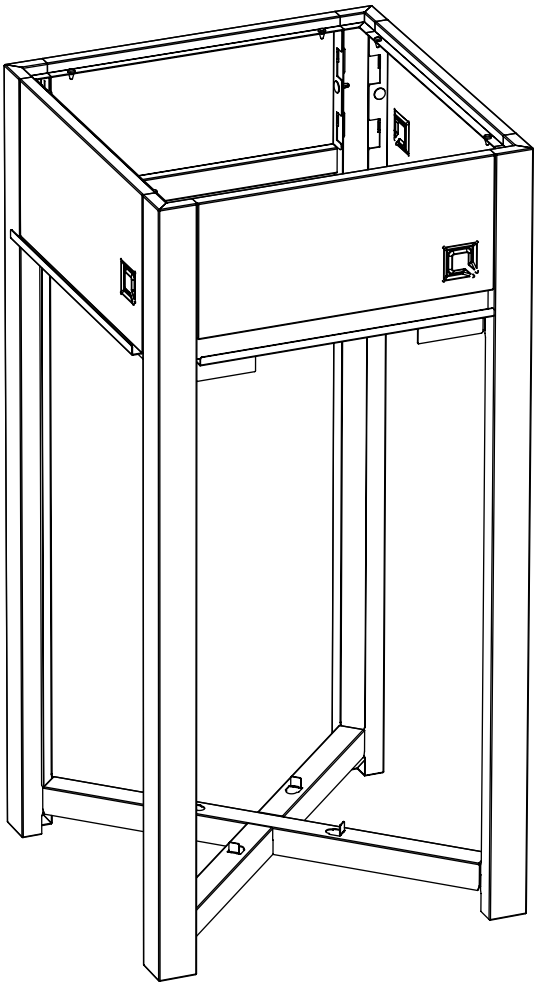
DUTCH DESIGN
THE SYSTEM
SIMPLY CONNECT
BURNERS
BUILT IN
RECIPES
LIFT
COLORS AND MATERIALS
KEBAB
CUSTOMER IN CONTROL
PRODUCTS

DUTCH DESIGN

oneQ is a Dutch based company, founded in 2007 by designer Jan Willem Marijnissen.
He created oneQ as a result of a personal passion for cooking and the ambition to add something new to the existing outdoor cooking market.
Through it's flexible design, oneQ caters to anyone's need.

SMART
MINIMAL
FUNCTIONAL
SOPHISTICATED
CUSTOMER IN CONTROL

THE ONEQ MODULES CAN EASILY BE CONNECTED AND DISCONNECTED ALLOWING YOU TO CHANGE OR EXPAND THE SET AT ANY GIVEN TIME.



MODULAR · MOBILE · EXPANDABLE · ROTATABLE · FLEXIBLE · 5 MINUTE ASSEMBLY · NO TOOLS NEEDED

SIMPLY

CONNECT

MODULAR

MOBILE

EXPANDABLE

ROTATABLE

FLEXIBLE

5 MINUTE ASSEMBLY

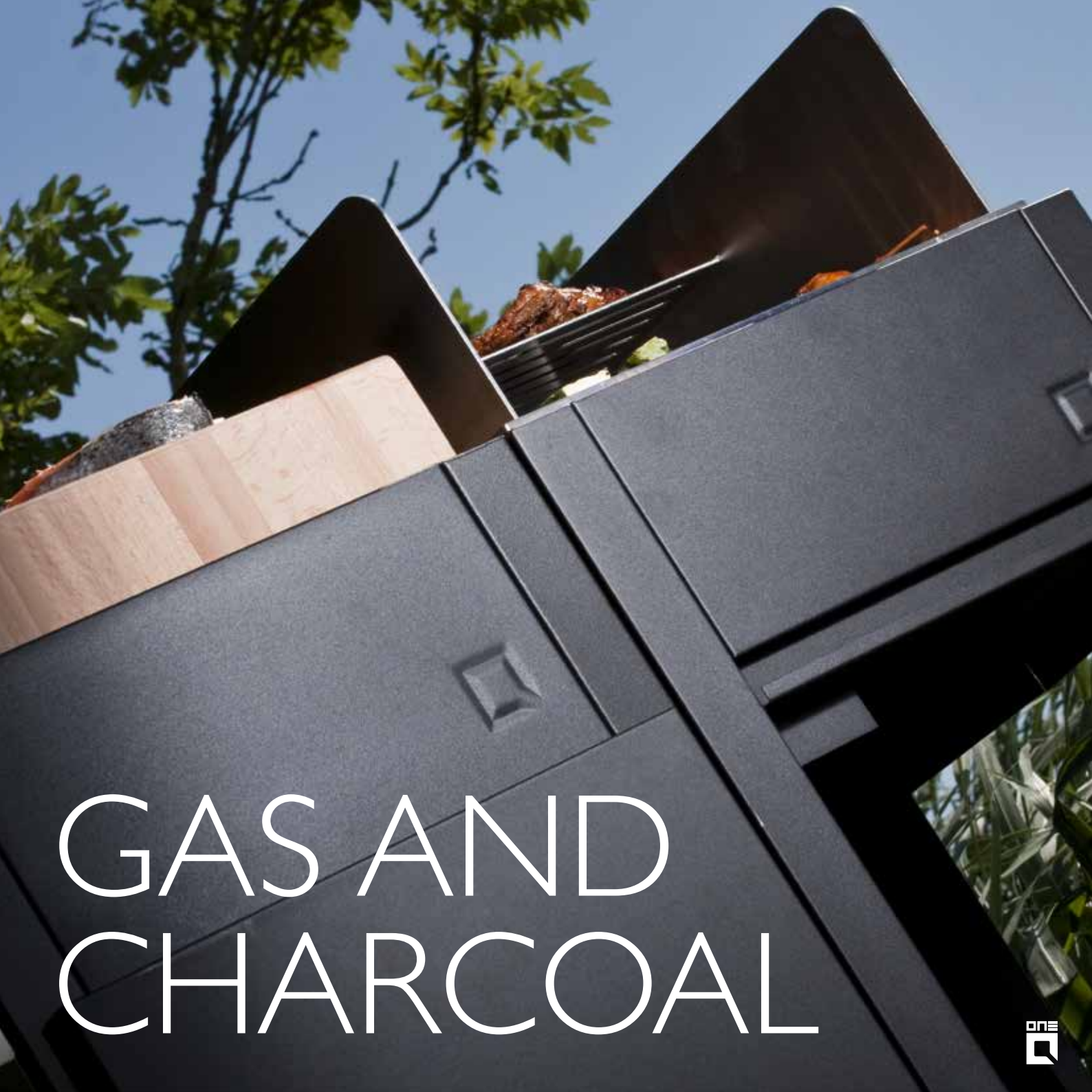
NO TOOLS NEEDED

ONEQ FLAME

- TWO PATENTED 4KW BURNERS
- ELECTRONIC IGNITION
- FITS ONEQ INOX TEPPANYAKI PLATE
- NO COLD SPOTS

ONEQ GLOW

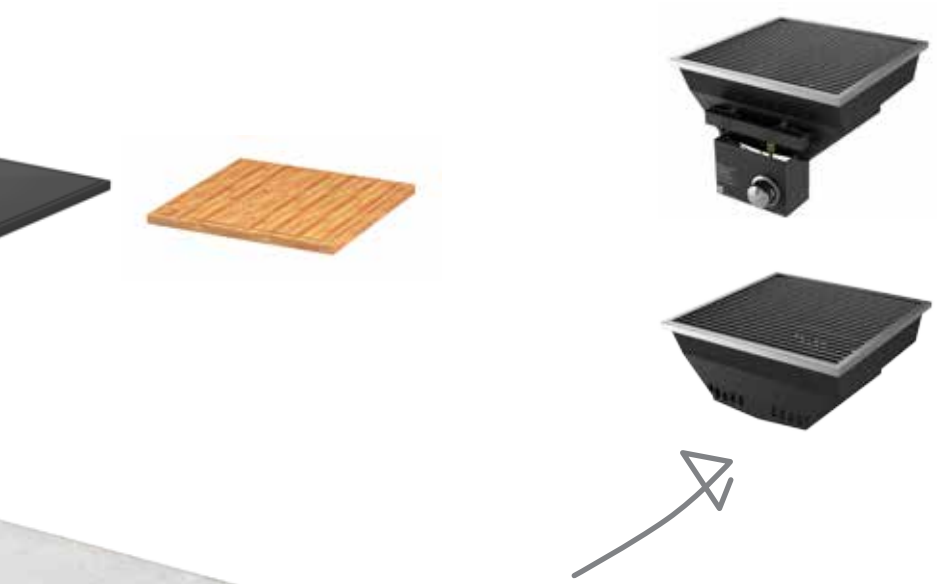
- 6MM INOX GRILL TOP
- NO ASSEMBLY



GAS AND CHARCOAL

BUILT IN

BUILT IN | 8kW INOX GAS BURNER | CHARCOAL BURNER | SINK | FOOD PREPARATION | WORK SPACE



CALAMARI A LA PLANCHA

This Spanish-inspired dish is perfect for your oneQ Plate.
It is loaded with flavor and meant to be bold.

Ingredients:

- cleaned fresh calamari (1per person) cut into thick rings
- diced red pimentos (fresh or jarred)
- a table spoon of tomato paste
- extra virgin olive oil
- a pinch of hot red pepper flakes
- the juice of 1 lime
- freshly chopped parsley
- 3 chopped garlic cloves
- salt and pepper

Heat up a small frying pan with some olive oil. Add the garlic and pimentos and stir-fry for 3-5 minutes. Then combine the lime juice and tomato paste, and season with salt and pepper to your taste. Transfer the mixture to a blender to make a smooth marinade.

Combine the calamari rings with the marinade. While you heat up your oneQ Plate (position 2), let all the delicious flavors absorb into the calamari. Then grill them shortly, about 2-3 minutes, for a juicy result. If you prefer, the calamari can be stir-fried simply by adding the oneQ Ring to the Plate which creates a mini wok.

Drizzle the calamari with the remaining extra virgin olive oil and lime juice. Garnish with parsley just before serving and enjoy this classic tapas dish.

SIDE DISH: BASIL PASTA

This pasta is simple but great and takes only minutes to prepare. This side dish with a bite combines perfectly with your Calamari a la plancha.

Ingredients:

- 2 chopped garlic cloves
- 1 freshly chopped chili
- fresh basil leaves
- 500 grams of fresh spaghetti or tagliatella
- extra virgin olive oil
- diced tomatoes (fresh or canned)
- 200 grams of freshly grated Parmesan cheese
- salt and pepper

Cook the fresh spaghetti or tagliatella "al dente" in abundant water.

In the meantime, heat up a small frying pan with some olive oil. Add the garlic and chilli and let simmer for about 2 to 3 minutes. Then add the diced tomatoes and the fresh basil leaves, but save a few for the garnish. Turn up the heat and stir-fry for about a minute. Season with salt and pepper to your taste.

Drain the pasta and combine it with the basil-chili sauce. Add the remaining basil leaves and freshly grated Parmesan and garnish with your Calamari a la plancha.

"LIFTING AND ADJUSTING HOT AND DIRTY GRILLTOPS AND HOTPLATES"

BLACK POWDERCOATED STEEL.
AVAILABLE ON ALL LEGS AND
VARIOUS ACCESSORIES

BRUSHED STAINLESS STEEL IN 304 QUALITY.
AVAILABLE ON ALL LEGS AND ALL ACCESSORIES

SOPHISTICATED BLACK OR PROFESSIONAL INOX

“LIKE ALL
ONEQ
ACCESSORIES,
THE KEBAB
FITS DIRECTLY
ON TOP OF
THE GRILL
AND HOLDS 6
INCLUDED
KEBAB PINS”

SPICY MINCE KEBABS

These spicy kebabs are perfect for your oneQ barbecue. Serve them with guacamole and salsa dip with some pita bread and salad on the side. Or serve in a wrap for the ultimate Mexican sensation.

Ingredients:

- 500 grams of minced high quality meet (lamb or beef)
- Mexican mince spices:
  - o 2 finely chopped seedless jalapenos
  - o 1 table spoon of chili powder
  - o ½ tablespoon of paprika powder
  - o ¼ tablespoon of caynenne pepper
  - o 2 tablespoons of cumin
  - o ½ tablespoon of oregano
  - o 1 chopped garlic clove
  - o 1 finely chopped onion
  - o salt and pepper

Combine all of the Mexican mince spice ingredients and massage them thoroughly into the minced meat. With wet hands, skewer the meat onto your oneQ Kebabs pressing them gently and round.

Brush each kebab with a little extra virgin olive oil and grill them on your Plate or Flame on high temperature for about 4 minutes on each side until cooked through with a nice brown crust.

SIDE DISH: GUACAMOLE

Ingredients:
- 2 creamy and rich avocados ("alligator pears")
- ½ finely chopped red onion
- ¼ finely chopped red pepper or jalapeno
- fresh lime juice
- ½ chopped seeded tomato
- 1 tablespoon of finely chopped fresh coriander
- salt and freshly ground pepper

"Nick and peel" the avocados by cutting them lengthwise but keeping them connected in the middle by the seed. Then twist the halves in opposite directions until they naturally separate. Remove the seed and cut the halves to produce quartered sections. Use your thumb and index finger to grab the edge of the skin on each side and peel it off, just as you would do with a banana.

Smooth the avocado flesh in a blender or food processor and add lime juice to preserve its wonderful dark green color. Use a spoon to mix thoroughly with the remaining ingredients.

SIDE DISH: FRESH SALSA

Ingredients:
- 2 large finely chopped juicy ripe tomatoes
- 1 finely chopped red onion
- ½ finely chopped jalapeno
- ½ finely chopped garlic clove
- the juice of 1 fresh lime
- 1 tablespoon of (fried) tomato paste
- 1 tablespoon of crushed cumin
- 1 tablespoon of smoked paprika
- salt and freshly ground pepper
- chopped fresh coriander or parsley is optional

Partially smooth all ingredients into a blender or food processor for a delicious fresh salsa.

CUSTOMER IN C

ONTROL

MODULAIR

MOBILE

EXPANDABLE

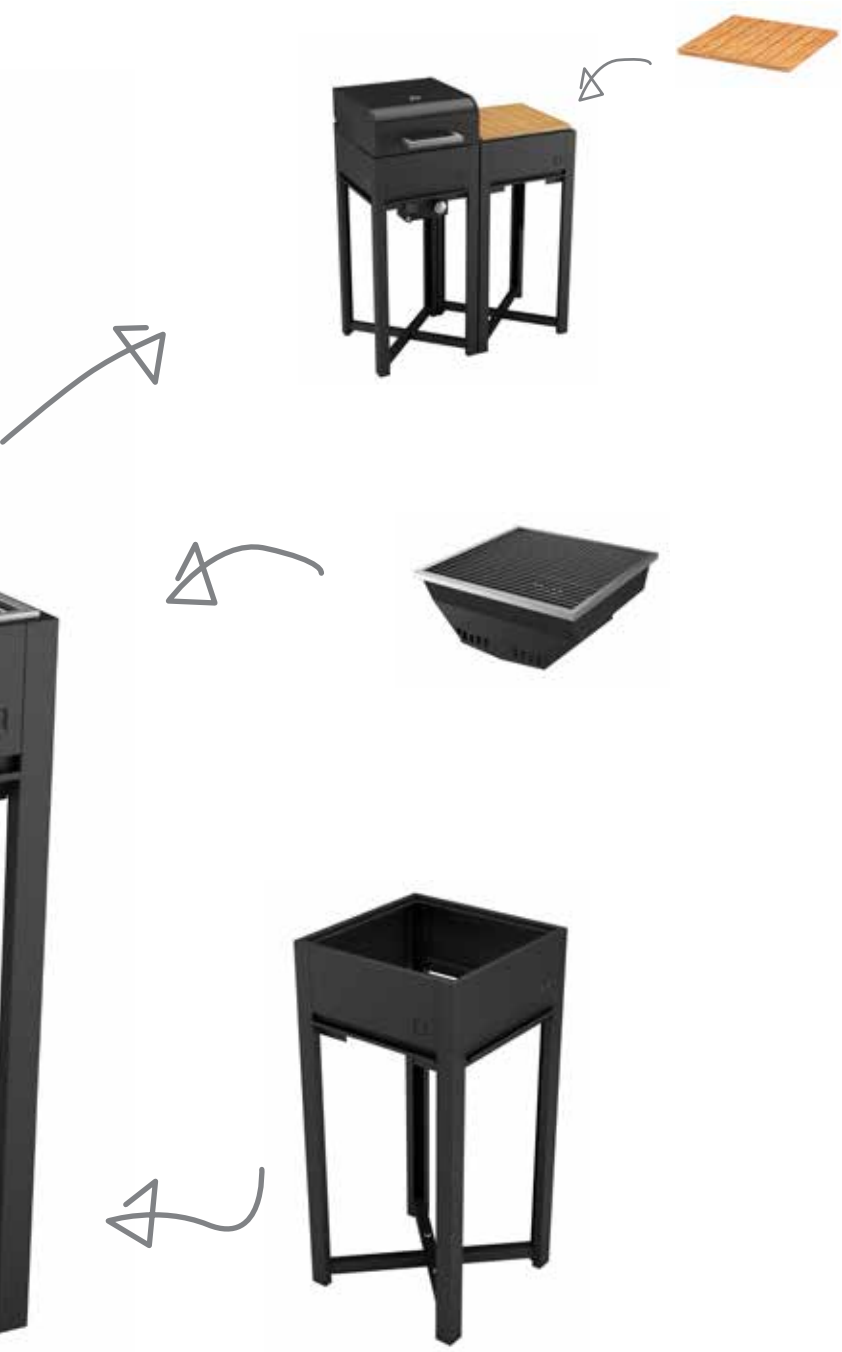
ROTATABLE

FLEXIBLE

5 MINUTE ASSEMBLY

NO TOOLS NEEDED

START



FOOD PREPARATION

WORK SPACE

GRILLING

WORK SPACE

DUAL FUEL

CHARCOAL BURNER

8kW INOX GAS BURNER

5 MINUTE ASSEMBLY

NO TOOLS NEEDED

GROW

STORAGE SPACE | FOOD PREPARATION | WORK SPACE | SLOW COOKING | GRILLING | 8kW INOX GAS BURNER | 5 MINUTE ASSEMBLY | NO TOOLS NEEDED

DELUXE

PROTECT

SINK

TEPPANYAKI

PLANCHA

STORAGE SPACE

FOOD PREPARATION

WORK SPACE

SLOW COOKING

GRILLING

8kW INOX GAS BURNER

5 MINUTE ASSEMBLY

NO TOOLS NEEDED

5 MINUTE ASSEMBLY

NO TOOLS NEEDED

BkW INOX GAS BURNER

CHARCOAL BURNER

SLOW COOKING

GRILLING

SMOKING

SINK

WORK SPACE

FOOD PREPARATION

STORAGE SPACE

GO CRAZY

JUICY PRIME RIB

Ingredients:

- juicy prime rib (about 1 kg)
- diced garlic cloves and rosemary
- sea salt and freshly ground pepper
- garlic or truffle butter

Juicy Prime Rib

Choose high quality prime rib with a nice rim of fat. Carve small incisions in the rim of fat and stuff them with the diced garlic and rosemary. Season with sea salt and freshly ground pepper to your taste, as the meat grills this will form a flavorful seared crust.

While heating up your oneQ, let the roast relax from the cool fridge temperature allowing the natural moisture to reabsorb into the muscle. Prepare your Glow to medium heat or light your Flame. We suggest an indirect heat zone which can be obtained by moving the charcoal to one side or by using the Tame on your Flame.

Sear the prime rib on high heat on all sides to seal in the juices and create that perfect rich brown crust. Finish cooking by roasting the meat over indirect heat for about an hour, turning it every 10 minutes or so. You may want to use a meat thermometer to create the preferred gradation ranging from "rare" cold red center (core 52-55 °C) to "medium" pink and firm (core 60-65 °C) to "well-done" gray-brown throughout (core 71-100 °C).

Once the prime rib has reached its desired peak core temperature, allow it to rest in tinfoil for about 10 minutes before serving to enable the juices in the center to return throughout. Carve your juicy garlic-rosemary prime rib and enjoy with some garlic or truffle butter.

SIDE DISH:
GORGONZOLA PORTOBELLO'S

A tasteful side dish for your juicy prime rib that takes only minutes to prepare. Choose several portabellos, large tender and meaty mushrooms, with a hint of chestnut taste. Grill them on your Glow or Flame, just until before they reach perfection.

Carefully take the portabellos off the grill and stuff them with some chopped rosemary and crumbly salty gorgonzola. Finish grilling until the gorgonzola melts softly and buttery. Add some frehly ground pepper and serve with your juicy prime rib for an Italian twist.

LEGS BLACK

LEGS INOX

LEGS MINI BLACK

LEGS MINI INOX

SHELF BLACK

SHELF INOX

XL PACKAGE

FLAME

GLOW

PLATE

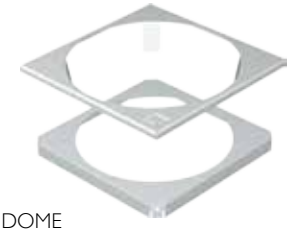
FIRE

WET BLACK

WET INOX

ICE BLACK

ICE INOX



DOME

SOCKET

PRODUCTS

HIDE BLACK

HIDE INOX

FRONT BLACK

FRONT INOX

CLOSE

SHIELD

COVER (1,2 OR 4 MODULES)

HOOD

TOP COMBI

KEBAB

HOT

RING

TAME

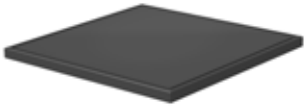
LIFT

BRAND

CONNECT XL

CONNECT

NEST



TABLE

BAMBOO

SIDE

BOX

PRODUCTS

ONEQ BV
WYNS 49
9091 BA WYNS
THE NETHERLANDS
INFO@ONE-Q.COM
WWW.ONE-Q.COM